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HOMEMAKERS' CHAT

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U. S. DEPARTMENT
OF AGRICULTURE
OFFICE OF INFORMATION

(Release on receipt)

SUBJECT: "Potatoes Coming Up"--Information from the Production and Marketing Administration, U.S. Department of Agriculture

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At a time when the United States is sending heavy shipments of grain to feed the needy in war stricken countries...we are fortunate to have a bountiful supply of an alternate food--potatoes.

Prospects now point to an all-time high crop of new potatoes--20 thousand acres over last year's record or a total of 376 thousand acres. If growing weather continues favorable and there's no drought or blight in the principal producing areas of this early potato crop...the expected yield will be higher than the almost 65 million bushels of new crop potatoes last year.

These early potatoes are now coming from Florida, Texas, California, Louisiana and Alabama. Later in May--Tennessee, Mississippi, Georgia and the Carolinas will be shipping their spring crops.

There's a wide choice of varieties from the Long Whites of California to the red-skinned Bliss Triumphs of the Southern States. There will be many high quality potatoes available and prices will very likely be reasonable.

These early potatoes are on the market until August. Intermediate potatoes are marketed during August. Then after the first of September the late potatoes come on.

The new crop of early varieties of potatoes are too perishable to go into storage. They have thin skins. They are particularly perishable in hot weather. So it's best that we eat them shortly after they are harvested.

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Right now potatoes have a special interest to most of us because they make such an excellent alternate for wheat products. But potatoes have long been one of our most popular-staple foods. Most people like 'em. Nutritious-- they furnish calories for energy, thiamine, iron, protein and some Vitamin C. The richest supply of their vitamins and minerals is found under the jackets. That's why potatoes cooked in their skins are the most nutritious. If you must peel potatoes, make the peeling thin.

Have you thought of serving potato pancakes for breakfast? Here's a recipe from the U. S. Department of Agriculture that's easy to make. You just grate two-cups of raw potatoes and put them immediately into a fourth a cup of milk. Add one beaten egg, two tablespoons of flour, and one teaspoon of salt. Drop from a tablespoon onto a greased frying pan. Cook the potato pancakes until they are well browned and crisp on both sides. For luncheon or supper, you may wish to add chopped onion to the potato pancakes. Finely chopped parsley also makes a good flavoring.

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